



It's hard to recreate a vineyard restaurant experience at home - so this level 3 we thought we'd have some fun instead.

This month's Korea celebrates Chuseok, the annual thanksgiving holiday where families come together to share food and stories and give thanks to their ancestors.

Head Chef Yutak Son has prepared a menu to join the celebrations and share with you some popular Korean dishes ..and also donuts because let's face it, we all deserve a treat right now.

Contactless take out & delivery.
Available this Fri/Sat/Sun 5pm- 8pm

**Pre-orders to cellardoor@temotu.co.nz
or 09 372 6884 during opening hours**



THE SHED L3

Korean Fried Bostock Chicken w pickled daikon \$26

Farmgate Pork and kimchi dumplings \$25

Kimchi pancakes, Te Motu greens (vegan, GF) \$17

Galbi-jjin Beef Short Ribs \$42

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Te Motu greens \$11

Extra pickles 5

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House made dulce de leche donut \$8

*For 2 people we recommend trying one of each main
plus an extra donut - \$120*

Contactless take-out & wines

Delivery for \$10

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Drinks selected from the cellar

The Shed Rosé 2020 - \$35

The Grafter Syrah 2019 - \$55

The Strip Cabernet Merlot 2017 - \$45

Te Motu 'Kokoro' 2017 - \$85

Te Motu 2016 - \$140

More available on request